# CACFP Workshop June 5, 2009

# **Operational Considerations**

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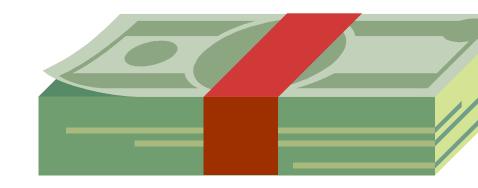
- Cost Controls
- Food Safety
- Communications
- Nutritional Standards

#### **Cost Controls**

#### Dollars \$ Dollars \$

- Estimates of 8 to 15% have been reported for food cost increases in school meal programs\*
- Utility increases
- Higher unemployment (less revenue)
- Increases in hourly wages
- Increases special accommodations (more labor)

SNA Research, 2009



# **Food Safety Concerns**

Risks foodborne illness are high and consequences are great

#### **Key risk factors:**

employee health and hygiene improper cleaning and sanitizing time and temperature abuse

#### **Types of Foods**

Used to focus on potentially hazardous products

Actually all foods can be a concern Allergens



# Food Safety Action Steps Hand Hygiene

handwashing no fingernail polish only plain ring band

#### **Personal Practices**

Clean aprons and hair restraints
Separation clean and soiled; raw and cooked
No bare hand contact allowed RTE foods

Proper glove use — new pub in packet

Tearoom Policies — apron, HW, hair, jewelry, fingernail polish

#### **Communications**

### **Telling your story**

Are *internal audiences* (Administrator, Board of Directors, Staff, etc) and *external audiences* (parents, community members, etc) aware of your efforts to prepare nutritious foods safely?

- What information is on the menu?
- What written policies are in place to ensure safety of foods served to all kids?
  - allergens
  - foods from home
  - storage of products

# Today is about...

- Learning new information
- Practicing new skills
- Sharing what works and what doesn't
- Demonstrating what we know
- Engaging others to join in efforts
- Talking about new directions

### Improving the meals served to children

